

Operating Instructions

OVEN

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Scholtès

Installation

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! Please keep this instruction booklet in a safe place for future reference. If the appliance is sold, given away or moved, please make sure the booklet is also passed on to the new owners so that they may benefit from the advice contained within it.

! Please read this manual carefully: it contains important information concerning the safe operation, installation and maintenance of the appliance.

Positioning

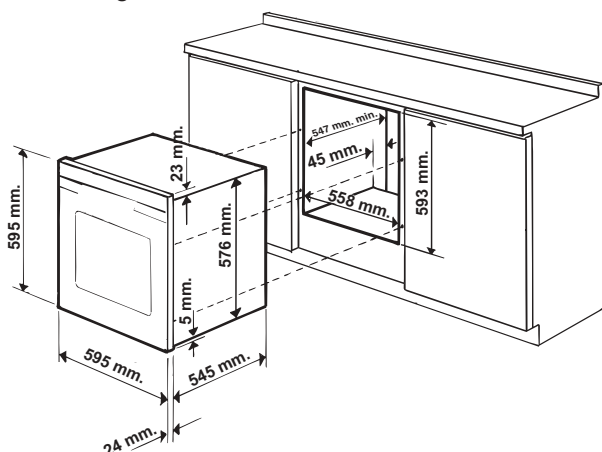
! Do not let children play with the packaging material; it should be disposed of in accordance with local separated waste collection standards (*see Precautions and tips*).

! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may damage property or cause harm to people or animals.

Built-in appliance

Use an appropriate cabinet to ensure that the appliance operates properly:

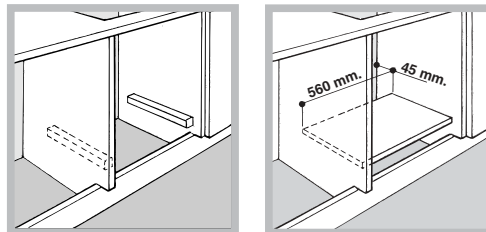
- the panels adjacent to the oven must be made of heat-resistant material;
- cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C;
- to install the oven under the counter (*see diagram*) or in a kitchen unit, the cabinet must have the following dimensions:



! The appliance must not come into contact with electrical parts once it has been installed. The indications for consumption given on the data plate have been calculated for this type of installation.

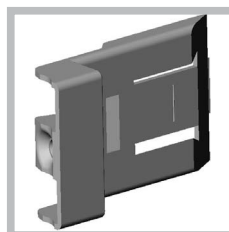
Ventilation

To ensure adequate ventilation is provided, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (*see figures*).

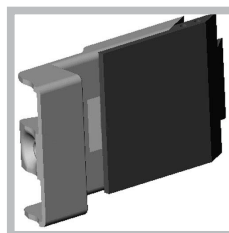


Centring and fixing

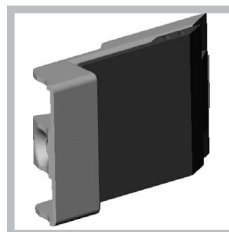
Position the 4 tabs on the side of the oven so that they are aligned with the 4 holes on the outer frame. Adjust the tabs in accordance with the thickness of the cabinet side panel, as shown below:



20 mm thick: take off the removable part of the tab (*see diagram*);



18 mm thick: use the first groove, which has already been set in the factory (*see diagram*);



16 mm thick: use the second groove (*see diagram*).

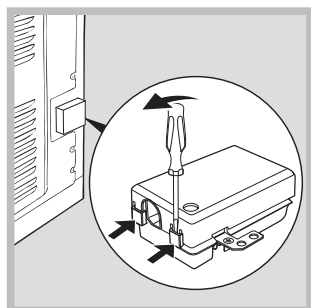
Secure the appliance to the cabinet by opening the oven door and inserting 4 screws into the 4 holes on the outer frame.

! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

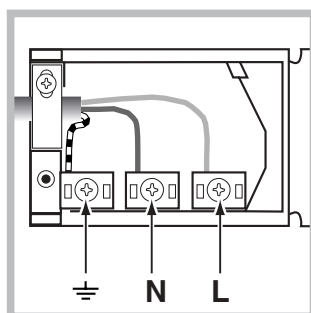
Electrical connection

! Ovens equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (*see below*).

Fitting the power supply cable



1. Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (*see diagram*).



2. Install the power supply cable by loosening the cable clamp screw and the three wire contact screws L-N-. Connect the wires to the corresponding terminals: the Blue wire to the terminal marked (N), the Brown wire to

the terminal marked (L) and the Yellow/Green wire to the terminal marked  (*see diagram*).

3. Fix the cable in place by fastening the clamp screw.

4. Close the cover of the terminal board.

Connecting the electricity supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate (*see table*). The appliance must be directly connected to the mains using an omnipolar switch with a minimum contact opening of 3 mm installed between the appliance and the mains. The switch must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the switch). The supply cable must be positioned so that it does not come into contact with temperatures higher than 50°C at any point.

! The installer must ensure that the correct electrical connection has been performed and that it is fully compliant with safety regulations.

Before connecting the appliance to the power supply, make sure that:

- the appliance is earthed and the plug is compliant with the law;
- the socket can withstand the maximum power of the appliance, which is indicated on the data plate (*see below*);
- the voltage is in the range between the values indicated on the data plate (*see below*);
- the socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (*see Assistance*).

! The manufacturer declines any liability should these safety measures not be observed.

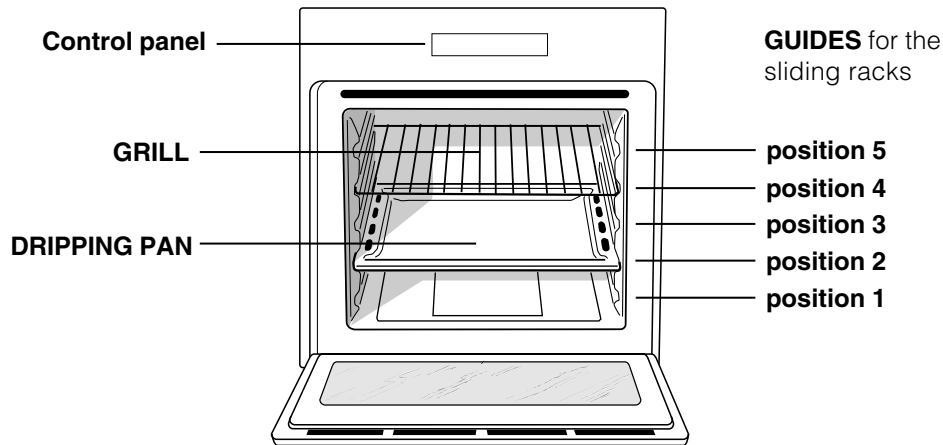
APPLIANCE SPECIFICATIONS

Dimensions	width 43.5 cm height 32 cm depth 41.5 cm
Volume	58 l
Electrical connections	voltage: 220-240V ~ 50Hz / maximum power absorbed 2800W
ENERGY LABEL	Directive 2002/40/EC on the label of electric ovens. Standard EN 50304 Energy consumption for Natural convection – heating mode:  Conventional; Declared energy consumption for Forced convection Class – heating mode:  Roast.
 	This appliance conforms to the following European Economic Community directives: 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments – 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments. 2002/96/EEC and subsequent amendments. 1275/2008 stand-by/off mode.

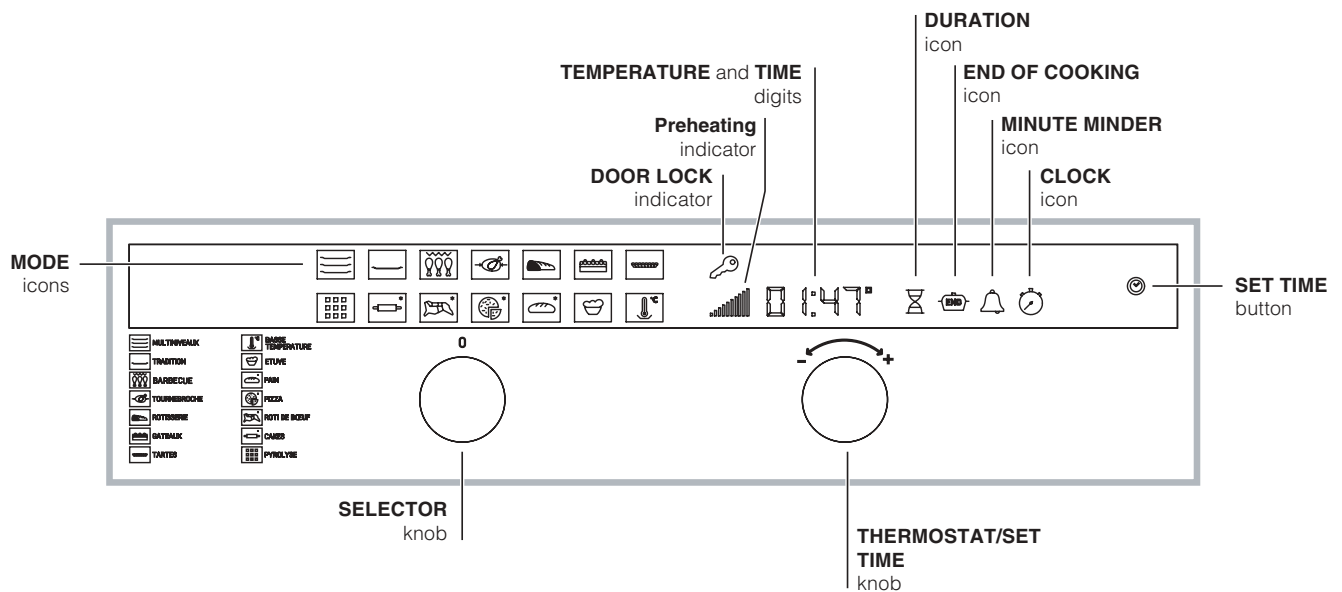
Description of the appliance

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Overall view



Control panel



Setting the clock

! The clock may be set when the oven is switched off or when it is switched on, provided that the end time of a cooking cycle has not been programmed previously.

1. Press the  button several times until the  icon and the first two numerical digits on the display start to flash.
2. Turn the SET TIME KNOB towards “+” and “-” to adjust the hour value.
3. Press the  button again so that the other two numerical digits on the DISPLAY begin to flash.
4. Turn the SET TIME KNOB towards “+” and “-” to adjust the minute value.
5. Press the  button again to confirm.

Setting the minute minder

! This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.

1. Press the  button several times until the  icon and the three numerical digits on the DISPLAY begin to flash.
2. Turn the SET TIME KNOB towards “+” and “-” to adjust the minute value.
3. Press the  button again to confirm.
The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

Using the oven

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Make sure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged.

! Always place cookware on the racks provided.

! We recommend that you do not open the door when cooking foodstuffs which require proving, so as to not compromise cooking results.

1. Select the desired cooking mode by turning the SELECTOR knob.
2. The oven begins its preheating stage and the preheating indicator lights up.
The temperature may be adjusted by turning the

THERMOSTAT knob

3. When the preheating indicator  switches off and a buzzer sounds the preheating process is complete: you may now place the food in the oven.
4. During cooking it is always possible to:
 - change the cooking mode by turning the SELECTOR knob;
 - adjust the temperature by turning the THERMOSTAT knob;
 - set the cooking duration and the cooking end time (*see Cooking modes*);
 - stop cooking by turning the SELECTOR knob to the “0” position.
5. The cooking duration may be modified (*see Cooking modes*).
6. If a blackout occurs while the oven is already in operation, an automatic system within the appliance will reactivate the cooking mode from the point at which it was interrupted, provided that the temperature has not dropped below a certain level. Programmed cooking modes which have not yet started will not be restored and must be reprogrammed.

Cooling ventilation

In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door. At the beginning of the PYROLYTIC cycle, the cooling fan operates at low speed.

! Once cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently.

Oven light

When the oven is not in operation, the light may be switched on at any time by opening the oven door.

Manual cooking modes

! All cooking modes have a default cooking temperature which may be adjusted manually as desired, between 30 °C and 300 °C (where possible).

MULTILEVEL mode

All heating elements and the fan are activated. Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of three racks may be used at the same time.

CONVENTIONAL mode

When using this traditional cooking mode, it is best to use one cooking rack only.

GRILL mode

The top heating element comes on. The high and direct temperature of the grill is recommended for food which requires a high surface temperature. Always cook in this mode with the oven door closed.

ROTISSERIE mode

The top heating element and the rotisserie spit will be activated. The function is ideal for rotisserie spit cooking. Always cook in this mode with the oven door closed.

ROAST mode

The top and circular heating elements switch on and the fan begins to operate. This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through the forced circulation of the air throughout the oven. This helps prevent food from burning on the surface and allows the heat to penetrate right into the food. Always cook in this mode with the oven door closed.

DESSERTS mode

This cooking mode is suitable for all baked desserts which do not fall into the TARTS category (for example, small choux pastries, sponge cake, etc...).

TARTS mode

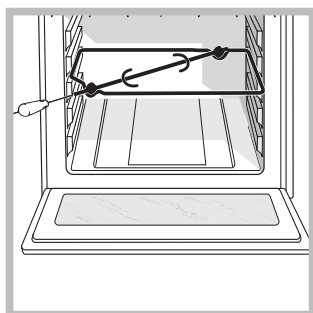
The combined use of the upper and circular heating elements make this cooking mode ideal for puff pastry or flaky pastry desserts.

LOW TEMPERATURE modes

This type of cooking can be used for proving, defrosting, preparing yoghurt, heating dishes at the required speed and slow cooking at low temperatures. The temperature options are: 80, 95 and 110.

PROVING mode

The circular heating element will come on and the fan will operate during the preheating stage only. The oven temperature is ideal for activating the rising process. Always cook in this mode with the oven door closed.



Rotisserie spit

To operate the rotisserie spit (*see diagram*) proceed as follows:

1. Place the dripping pan in position 1.
2. Place the rotisserie support in position 3 and insert the spit in

the hole provided on the back panel of the oven.

3. Start the spit roast function by selecting the  symbols.

! When this mode is enabled, the spit will stop if the door is opened.

Automatic cooking modes

! The **temperature** and **cooking duration** are **pre-set** values, guaranteeing a perfect result every time - automatically. These values are set using the **C.O.P.® (Programmed Optimal Cooking)** system. The cooking cycle stops automatically and the oven indicates when the dish is cooked. The cooking duration may be modified by a period of several minutes, as specified in the description of the individual functions below.

BREAD mode

Use this function to make bread.

To obtain the best results, we recommend that you carefully observe the instructions below:

- follow the recipe;
- do not exceed the **maximum weight** of the dripping pan;
- **remember to pour 100 ml of cold water into the baking tray in position 5.**

Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text "Hot" will appear on the display until the temperature of the oven has fallen to 40°. At this point it will be possible to place the bread in the oven.

Recipe for BREAD:

1 Dripping pan of max. 1000 g, lower shelf level

Recipe for 1000 g of dough: 600 g flour, 360 g water, 11g salt, 25 g fresh yeast (or 2 sachets of powder yeast)

Method:

- Mix the flour and salt in a large bowl.
- Dilute the yeast in lukewarm water (approximately 35 degrees).
- Make a small well in the mound of flour.
- Pour in the water and yeast mixture.
- Knead the dough by stretching and folding it over itself with the palm of your hand for 10 minutes until it has a uniform consistency and is not too sticky.
- Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out. Select the manual **PROVING** function

on the oven and set the temperature to 40°C. Place the bowl inside and leave the dough to rise for approximately 1 hour (the dough should double in volume).

- Cut the dough into equal sized loaves.
- Place them in the dripping pan, on a sheet of baking paper.
- Dust the loaves with flour.
- Make incisions on the loaves.
- **Remember to pour 100 ml of cold water into the baking tray in position 5.** For cleaning purposes, we recommend the use of water and vinegar.
- Place the food inside the oven while it is still cold.
- Start the  BREAD cooking mode.
- Once baked, leave the loaves on one of the grill racks until they have cooled completely.

PIZZA mode

Use this function to make pizza. Please see the following chapter for further details. To obtain the best results, we recommend that you carefully observe the instructions below:

- follow the recipe;
- the weight of the dough should be between 500g and 700 g;
- lightly grease the dripping pan and the baking trays.

Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text "Hot" will appear on the display until the temperature of the oven has fallen to 120°. At this point it will be possible to place the pizza in the oven.

Recipe for PIZZA:

1 dripping pan on a low shelf level, hot or cold oven
 Recipe for 3 pizzas weighing approximately 550 g:
 1000 g flour, 500 ml water, 20 g salt, 20 g sugar, 100 ml olive oil, 20 g fresh yeast (or 2 sachets of powder yeast)

- Proving at room temperature: 1 hour, or manual LOW TEMPERATURE function set to 40°. Leave to rise for approximately 30-45 minutes.
- Place the food inside the oven while it is still cold.
- Start the  PIZZA cooking mode.

ROAST MEATS mode

Use this function to cook veal, beef, pork and lamb. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven.

DESSERTS mode

This function is ideal for baking cakes. Place the

food inside the oven while it is still cold. The dish may also be placed in a preheated oven.

Programming cooking

! A cooking mode must be selected before programming can take place.

Programming the cooking duration

1. Press the  button several times until the  icon and the three numerical digits on the DISPLAY begin to flash.
2. Turn the SET TIME KNOB towards "+" and "-" to adjust the duration.
3. Press the  button again to confirm.
4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds.
- For example: it is 9:00 a.m. and a duration of 1 hour and 15 minutes is programmed. The cooking programme will stop automatically at 10:15 a.m.

Setting the end time for a cooking mode

! A cooking duration must be set before the cooking end time can be scheduled.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Next, press the  button until the  icon and the three numerical digits on the DISPLAY begin to flash.
3. Turn the SET TIME KNOB towards "+" and "-" to adjust the hour value.
4. Press the  button again so that the other two numerical digits on the DISPLAY begin to flash.
5. Turn the SET TIME KNOB towards "+" and "-" to adjust the minute value.
6. Press the  button again to confirm.
7. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds.
- For example: it is 9:00 a.m. and a duration of 1 hour and 15 minutes is programmed, while the end time is set to 12:30. The programme will start automatically at 11:15 a.m.

Programming has been completed when the  and  icons light up. The DISPLAY shows the cooking end time and the cooking duration alternately. To cancel programming, turn the SELECTOR knob to the "0" position.

Practical cooking advice

! Do not place racks in position 1 and 5 during fan-assisted cooking. This is because excessive direct heat can burn temperature sensitive foods.

! In the ROTISSERIE cooking mode, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

MULTILEVEL

- Use positions 2 and 4, placing the food which requires more heat on 2.
- Place the dripping pan on the bottom and the rack on top.

PIZZA or FOCACCIA

- Use a lightweight aluminium tray with a maximum diameter of 30 cm, placing it on top of the rack supplied.
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.

GRILL

- Preheat the oven for 5 minutes.
- Keep the oven door closed when cooking in this mode.
- Place the rack in position 3 or 4. Position the food in the centre of the rack.
- This function is particularly suitable for browning food, cooking gratins, colouring meringues, making toasted sandwiches and grilling small quantities of thin, lean meat.
- We recommend that the power level is set to maximum. The top heating element is regulated by a thermostat and may not always operate constantly.

Assistance

Warning:

The appliance is fitted with an automatic diagnostic system which detects any malfunctions. Malfunctions are signalled through messages of the following type: "F", followed by numbers. Call for technical assistance in the event of a malfunction.

! Never use the services of an unauthorised technician.

Please have the following information to hand:

- the type of problem encountered;
- the appliance model (Mod.);
- the serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

Oven cooking advice table

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CANAPES AND STARTERS	DISHES	EXAMPLES	FUNCTION	TEMPERATURE	SUPPORT
	Savoury sponge cake made with yoghurt	savoury sponge cake with olives, tuna, etc.	Desserts or Multilevel	160 °C	cake tin on dripping pan
	Country-style pie	country-style cheese pie, salmon pastry, ...	Desserts or Multilevel	200 °C	on dripping pan
	Terrines	fish, meat, vegetable, foie gras terrines, etc.	Conventional oven	160 °C	terrine mould on dripping pan (bain-marie filled with hot water)
	“En cocotte” dishes	poultry liver paté, salmon mousse, eggs en cocotte, etc.	Conventional oven	160 °C	baking dish on dripping pan (bain-marie filled with hot water)
	Soufflé	cheese soufflé, vegetable soufflé, fish soufflé, etc.	Multilevel	200 °C	cake tin on dripping pan
VEGETABLES	Gratin dishes	potato gratin, parmentier, lasagne, etc.	Roasting	200-210 °C	tray on dripping pan
	Stuffed vegetables	potatoes, tomatoes, courgettes, cabbages, etc.	Multilevel	200 °C	on dripping pan or cake tin on dripping pan
	Braised vegetables en cocotte	lettuce, saffron carrots, salsify, etc.	Conventional oven	200 °C	dish on dripping pan
	Flan	mushroom flan, vegetable pancake, etc.	Conventional oven	160 °C	baking dish or cake tin on dripping pan (bain-marie filled with hot water)
	Terrines	vegetable terrines	Conventional oven	160 °C	cake tin on dripping pan (bain-marie filled with hot water)
	Soufflé	asparagus soufflé, tomato soufflé, etc.	Multilevel	200 °C	cake tin on dripping pan
	Dishes with a crust	vegetable pie, etc.	Multilevel	200 °C	on dripping pan
	Baking in foil (“en papillote”)	truffles, etc.	Multilevel	200 °C	foil pouch on dripping pan
	Rice	Pilaff	Conventional oven	180 °C	tray on dripping pan

MEAT	DISHES	EXAMPLES	FUNCTION	TEMPERATURE	SUPPORT
	Roast poultry	chicken, duck, young cockerel, capon, etc.	Roasting	200 °C	poultry on grill
	Spit-roast poultry	chicken, young cockerel	Rotisserie	270 °C	rotisserie spit support
	Roast dishes	roast pork, veal, turkey, beef, leg of lamb, leg of venison, stuffed veal breast, etc.	Roasting	200 °C	meat on grill
	Large braised cuts	whole braised leg, large capon or turkey, etc.	Multilevel	180°C (a third of the way through cooking, lower to 160°C)	meat on dripping pan (baste with cooking juices at regular intervals)
	Sautéed meat en cocotte, traditional dishes	beef bourguignon, rabbit cacciatora, veal Marengo, lamb stew, Basque chicken, etc. Hotpot, terrine, etc.	Conventional oven	190 °C	casserole dish on dripping pan
	Grilled meat	grilled steak, chops, sausages, kebabs, chicken drumsticks, etc.	Multilevel	200 °C	on grill (shelf level depends on thickness of fish)
	Meat with a crust	beef Wellington, leg with a crust, etc.	Multilevel	200 °C	on dripping pan (for large cuts, lower to 160 °C after the pastry has cooked)
	Salt-crusted dishes	salt-crusted poultry, etc.	Multilevel	240 °C	meat on dripping pan or tray on dripping pan
FISH	Grilled fish and kebabs	sea bass, mackerel, sardines, mullet, tuna, etc.	Multilevel	180 °C	on grill (shelf level depends on thickness of fish)
	Whole (stuffed) fish	bream, carp, etc.	Multilevel	200 °C	on dripping pan
	Fish fillet (with wine or other liquid)	salmon, rock-fish, cod, sea bass, etc.	Conventional oven	200 °C	on dripping pan
	Baking in foil (“en papillote”)	sole, dab, scallops, etc.	Multilevel	200 °C	on dripping pan
	Fish with a crust (puff pastry or shortcrust pastry)	salmon, kebabs, etc.	Multilevel	200 °C	on dripping pan
	Fish gratin	cod Provençal gratin, etc.	Roasting	200-210 °C	tray on dripping pan
	Soufflé	scallops, etc.	Multilevel	200 °C	cake tin on dripping pan
	Salt-crusted fish	sea bass, carp, etc.	Multilevel	240 °C	fish on dripping pan or tray on dripping pan

Oven cooking advice table

	DISHES	EXAMPLES	FUNCTION	TEMPERATURE	SUPPORT
BAKED DESSERTS	Biscuit cakes (without yeast)	sponge cake, sponge fingers, swirled biscuits, brownies, etc.	Baked cakes or Multilevel	200 °C	cake tin on dripping pan
	White cheese tart			200 °C	cake tin on dripping pan
	Tarts made using leavened dough	sugar pie, fruit brioche loaf, etc.		180 °C	cake tin on dripping pan
	Tart cases (crumbly sweet pastry)	fresh fruit tarts (strawberry, raspberry, etc.)		180 °C	cake tin on dripping pan (with baking beans weighing the pastry down)
	Pies (shortcrust or puff pastry)	pear pie, etc.		220 °C	cake tin on dripping pan
	Cream puffs	profiteroles, mini cream puffs, cream puffs, Paris-Brest pastry dessert, Saint Honoré cake, etc.		190 °C	on dripping pan
	Mini sweet pastries (natural yeast)	croissants, sugar pie, plain brioche (no filling), mini savarin cakes, etc.		180 °C	on dripping pan
	Large sweet pastries (natural yeast)	Kugelhopt, brioche, panettone, sweet bread, etc.		160 °C	on dripping pan or cake tin on dripping pan
PASTRIES	Biscuit dough	biscuits in paper trays, scooping biscuits, etc.	Baked cakes or Multilevel	180 °C	on dripping pan
	Crumbly sweet pastry	shortbread, spritz cookies, plain biscuits, etc.		200 °C	on dripping pan
	Puff pastry	various types of puff pastry dessert, etc.		200 °C	on dripping pan
	Amaretti, coconut balls	coconut or almond amaretti		180 °C	on dripping pan
	Leavened dough	mini-brioche, mini-croissants, etc.		180 °C	on dripping pan
	White meringues			70 °C	on dripping pan
	Golden meringues			110 °C	on dripping pan
DESSERTS	Pudding	pudding made with bread or brioche, rice pudding	Baked cakes or Multilevel	190 °C	cake tin on dripping pan
	Cream desserts and flans, semolina	crème caramel, crème brûlée, chocolate flan, etc.		160 °C	moulds or baking dish on dripping pan (bain-marie on dripping pan)
	Rice desserts	riz condensé rice pudding, Imperial rice pudding, etc.		180 °C	cake tin on dripping pan
	Soufflé	liqueur soufflé, fruit soufflé, etc.		200 °C	cake tin on dripping pan
FRUIT	Stuffed or foil-baked fruit	baked apples, etc.	Multilevel	200 °C	cake tin or foil pouch on dripping pan

	DISHES	EXAMPLES	FUNCTION	TEMPERATURE	SUPPORT
VARIOUS	Yoghurt		Low temperature	40 °	baking dish on dripping pan
	Dried foods	mushrooms, herbs, sliced fruit or vegetables, etc.	Low temperature	85 °C	on grill

Automatic cooking modes

	Mode	Cooking mode recommended for ...	EXAMPLES	SUPPORT	Dripping pan level	Cooking duration (minutes)	Oven at start
	Roast veal	Roast meats	Roast veal	dripping pan or tray	2	± 10	Cold
			Roast pork			between +10 and +25	
			Roast chicken			between +5 and +15	
			Leg of lamb			±10	
			Roast beef			between -20 and -5	
	Desserts	Sponge cake made with yoghurt and pound cake (with baking powder)	fruit-filled sponge cake made with yoghurt, marble cake, pound cake, etc.	cake tin on rack	2	45**	Cold
		Fruit tarts (shortcrust pastry or puff pastry, with or without flan filling)	apple tart, mirabelle plum tart, pear tart, etc.	cake tin on rack	2		
		Puff pastry	apple puffs, country-style tarts, pastries, etc.	on dripping pan	2		
		Desserts without yeast (clafoutis, almond pithivier, torta rustica, etc.)		on dripping pan	2		
	Pizza	Deep-pan pizza, focaccia (bread dough)			2	28**	Hot or cold
	Bread	***			2	55	Cold

* The cooking times listed above are intended as guidelines only and may be modified in accordance with personal tastes. Oven preheating times are set as standard and may not be modified manually.

** The duration of the automatic cooking functions are set by default. The values in the table refer to the minimum and maximum duration, which may be modified by the user, taking the default value as a starting point.

*** As stated in the recipe, pour 100 g water into the dripping pan.

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- When moving or positioning the appliance, always use the handles provided on the sides of the oven.
- Do not touch the appliance while barefoot or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for ventilation and heat dispersal must never be covered.
- Always grip the oven door handle in the centre: the ends may be hot.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use aluminium foil to line the bottom of the oven.
- Do not place flammable materials in the oven: if the appliance is switched on accidentally, the materials could catch fire.
- Always make sure the knobs are in the "●"/"○" position when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the appliance breaks down, under no circumstances should you attempt to perform the repairs yourself. Repairs carried out by inexperienced individuals may cause injury or further malfunctioning of the appliance.

Contact a Service Centre (*see Assistance*).

- Do not rest heavy objects on the open oven door.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection.

For further information relating to the correct disposal of exhausted household appliances, owners may contact the relevant public service or their local dealer.

Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning. The cooking mode programming options, the "delayed cooking" mode (*see Cooking modes*) and "delayed automatic cleaning" mode (*see Care and Maintenance*) in particular, enable the user to organise their time efficiently.
- Always keep the oven door closed when using the ROTISSERIE mode: this will achieve improved results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding the dispersal of heat.

! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode.

If no operations are carried out for a period of 2 minutes, the appliance automatically switches to the standby mode. The standby mode is visualised by the high luminosity "Watch Icon".

As soon as interaction with the machine resumes, the system's operating mode is restored.

Care and maintenance

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Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- All accessories - with the exception of the sliding racks - can be washed like everyday crockery, and are even dishwasher safe.

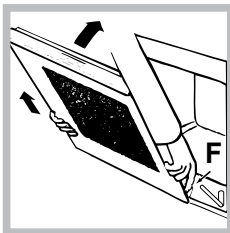
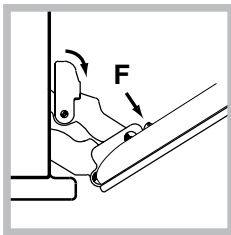
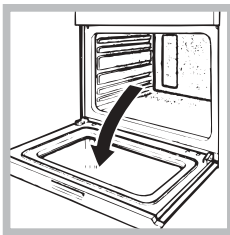
! Never use steam cleaners or pressure cleaners on the appliance.

Cleaning the oven door

Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

For more thorough cleaning purposes, the oven door may be removed:

1. Open the oven door fully (*see diagram*).
2. Lift up and turn the small levers located on the two hinges (*see diagram*).



3. (with glass panel fitted to the inside of the door) Grip the door on the two outer sides and close it approximately half way. Unlock the door by pressing on the clamps F, then pull the door towards you, lifting it out of its slot

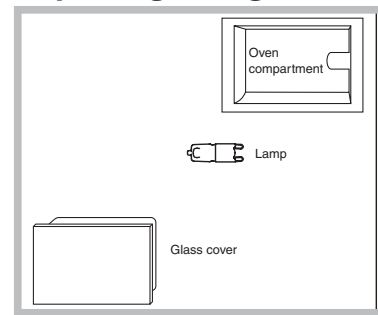
(*see diagram*).

To replace the door, reverse this sequence.

Inspecting the seals

Check the door seals around the oven at regular intervals. If the seals are damaged, please contact your nearest Service Centre (*see Assistance*). We recommend that the oven is not used until the seals have been replaced.

Replacing the light bulb



1. Remove the glass cover of the lamp-holder.
2. Remove the light bulb and replace it with a similar one: halogen lamp voltage 230 V, wattage 25 W, cap G 9.

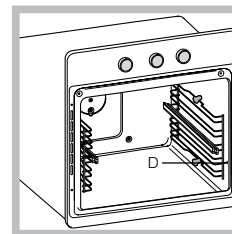
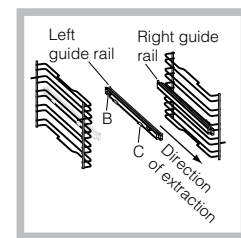
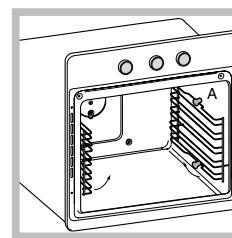
3. Replace the glass cover (*see diagram*).

! Do not touch the light bulb directly with your hands.

Assembling the sliding rack kit

To assemble the sliding racks:

1. Remove the two frames, lifting them away from the spacers A (*see figure*).
2. Choose which shelf to use with the sliding rack. Paying attention to the direction in which the sliding rack is to be extracted, position joint B and then joint C on the frame.



3. Secure the two frames with the guide rails using the holes provided on the oven walls (*see diagram*). The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom.

4. Finally, fit the frames on the spacers A.

! Do not place the sliding racks in position 5.

Automatic cleaning using the PYROLYTIC cycle

During the PYROLYTIC cycle, the internal temperature of the oven reaches 500°C. When the pyrolytic cycle is activated, food and grime residues are burnt away. Dirt is literally incinerated. Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot. Particles may ignite inside the oven as a result of the combustion process. There is no cause for concern: this process is both normal and hazard-free.

Before initiating the PYROLYTIC cycle:

- remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
- remove all accessories;
- do not place tea towels or pot holders over the oven handle;
- turn the SELECTOR knob to the "0" position.

! If the oven is too hot, the pyrolytic cycle may not start. Wait for the oven to cool down.

! The cycle may only be started once the oven door has been closed.

To activate the cleaning cycle, use the SELECTOR knob to select the PYROLYTIC function.

The SET TIME KNOB may be used to select the desired cleaning level; there are three default time settings which cannot be modified.

1. Economy (ECO): turn the knob towards "-". Duration 1 hour.
2. Normal (NOR): initial level. Duration 1 hour and 30 minutes.
3. Intensive (INT): turn the knob towards "+". Duration 2 hours.
4. Press the  button to confirm.

An end time for the PYROLITIC cycle (as for a normal cooking cycle) may be programmed (see *Programming the automatic cleaning end time*).

Safety devices

- the  icon on the display, when lit, indicates that the oven door was automatically locked as soon as the temperature reached a high value;
- To stop this process, turn the selector knob to "0".
- if a malfunction occurs, the heating elements will be switched off;
- once the oven door has been locked, you cannot change the duration and cycle end time settings.

Programming the automatic cleaning end time

1. Press the  button until the  icon and the two numerical digits on the DISPLAY begin to flash.
 2. Turn the SET TIME KNOB towards "+" and "-" to adjust the hour value.
 3. Press the  button again so that the other two numerical digits on the DISPLAY begin to flash.
 4. Turn the SET TIME KNOB towards "+" and "-" to adjust the minute value.
 5. Press the  button again to confirm.
 6. When the set time has elapsed, the text END appears on the display and a buzzer sounds.
- For example: it is 9:00 a.m. and the Economy PYROLYTIC cycle has been selected: default set duration 1 hour. 12:30 is scheduled as the end time. The programme will start automatically at 11:30 a.m.

Programming has been completed when the  and  icons light up. The DISPLAY shows the PYROLITIC cycle end time and duration alternately.

Once the automatic cleaning cycle is over

You will have to wait until the temperature inside the oven has cooled down sufficiently before you can open the oven door. You will notice some white dust deposits on the bottom and the sides of your oven; remove these deposits with a damp sponge once the oven has cooled down completely. Alternatively, you can make use of the already heated oven, in which case it is not necessary to remove the deposits, they are completely harmless and will not affect your food in any way.